



RICASOLI

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COLLEDILÀ 2023

Chianti Classico DOCG Gran Selezione Gaiole

100% Sangiovese

VINEYARD

Surface Area: 7,62ha
Density: 6600 vines/ha
Exposure: Southeast
Varieties: Sangiovese VCR23, VCR5, Brolio Clones
Planted in: 1997
Altitude: 380/400 m above sea level
Rootstock: 110R

SOIL

This Cru grows on a limestone and clay soil, one of the most representative soil types of Chianti Classico: very stony, rich in calcium carbonate and clay, and poor in organic matter.

GROWING SEASON

The 2023 growing season has been characterized by a regular winter followed by a fresh and humid spring with frequent rain showers in May and June, which were crucial to face the heat and lack of water in the following months. The hydric reserves, accumulated in the first part of the year, prevented the vines from experiencing water stress in summer and thus, allowed them to complete their growth cycle. Finally, the ideal climate conditions in the fall, with a great exchange in temperatures between sunny days and cool nights, favored grape ripening and resulted in a high-quality harvest.

HARVEST

The best grapes were handpicked from September 29th to October 4th.

WINEMAKING

Fermentation, using selected indigenous yeasts, took place in stainless steel tanks at a controlled temperature of 24–27°C, with skin maceration for 14–16 days.

AGEING

Colledilà was then aged in 500-L tonneaux, 30% new French oak and 70% used oak, for 22 months. It was then bottled and aged for another 8 months before being released on the market.

TECHNICAL DATA

Alcohol: 13.5% Vol - Total acidity: 5.81 g/l
pH: 3.19 - Non-Reducing Extract: 26,72 g/l
Total Polyphenols (in Gallic acid): 1950 mg/l

